



# STORIED SERIES

## 2020 VIOGNIER

### HARVEST & VITICULTURE REPORT

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes to reach ideal phenolic ripeness, with our white varietals all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year where the quality will be talked about for years to come, producing wines that are cellar worthy.

### WINEMAKING

Our single vineyard Viognier is crafted with grapes from long time growers, the Fournier family, in Oliver. Their Stone's Throw\* vineyard is ideally situated at an elevation of just over 1000 feet (1017')\* above sea level, adjacent to the renowned Black Sage Bench. The gravelly, sandy loam soil provides excellent drainage with vines that run north south for superior sun exposure. The grapes were handpicked in early October at ideal phenolic ripeness. After careful sorting, the fruit was whole cluster pressed to gently extract clean juice with few solids. The resulting juice was cold settled for four days and after racking, the wine was inoculated with select yeasts and fermented for 26 days\* at 12°C. Aged on fine lees for four months facilitated concentrated aromatics, a smooth mouthfeel and fine-tuned weightiness to this delightful wine.

*\*This is a reference to the icons on the front label.*

### TASTING NOTES

Our Storied Series Viognier is made in small lots with only 330 cases produced. Dry and beautifully elegant, this wine displays fragrant orange zest, peach and pretty honeysuckle aromas. The delicate palate exudes white peach, apricot and nectarine flavours along with a fresh minerality. An unoaked and incredibly versatile wine, it's fantastic as an apéritif or try with a brunch panini sandwich of pan seared steelhead, provolone, caramelized balsamic red onions and quince mayo.

PRICE: \$19.99 (BC+TAX)

CSPC: 750877

UPC: 626990222057

<b>Harvest Date:</b>	October 1, 2020
<b>Bottling Date:</b>	February 1, 2021
<b>Grape Variety:</b>	100% Viognier
<b>Vegan:</b>	Yes
<b>Aging:</b>	4 months, 100% Stainless
<b>Ageability:</b>	Enjoy now or cellar up to 2 years
<b>Alcohol:</b>	12.5%
<b>Residual Sugar:</b>	3.8 g/L
<b>pH:</b>	3.06
<b>Total Acidity:</b>	6.9 g/L
<b>Brix at Harvest:</b>	21.9 average
<b>Availability:</b>	Wine shop, Bench Club, online



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Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.



HESTER CREEK



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